

TRAVEL

# The best restaurants in Notting Hill, according to a local

The West is cool again

By Arabella Bowes

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**A**ntique sellers, independent shops, markets, beautiful buildings, [Notting Hill](#) has them all in abundance. However, attractive as those things are, the lack of brilliant [restaurants](#) has been letting it down. Until now.

Finally, the sharing concepts, menus written in child-like scrawl and [natural wines](#) that lurk in East [London](#) have reached the shores of West London. Now, the place is crawling with exciting new haunts like Caia, Straker's, Layla, Dorian and Secret Sandwich Shop.

Whilst many of its most famous haunts are incredibly expensive, there are just as many lesser-known spots where you can tuck into a meal for less than £10 a head. All that remains is to dig into our guide to the best places to eat in Notting Hill.

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Helen Cathcart

**Cuisine:** Gastropub cuisine with flair

**Price:** ££

**Go for:** Drinks and dinner by a roaring fire

**Nearest Tube:** Notting Hill Gate

**Location:** Westbourne Grove

Set on the iconic Ledbury Road, the Walmer Castle - in one form or another - has been a fixture of Notting Hill since 1845. This winter has seen it reopen under the ownership of husband and wife team Jack and Poppy Greenall, publicans and proprietors of Chelsea's [The Surprise](#), debuting a smart new look.

Once a relatively ordinary pub, the Walmer Castle's interiors have been revamped by [Isabella Worsley](#), one of *House & Garden's* '[Rising Stars 2022](#)'. The palette is refined and attractive, but relaxed. Described by the team as an 'egalitarian meeting place where all are welcome', patrons can expect all the cosiness of a proper pub, but with the slick service and food of an upscale restaurant. Come for lunch or dinner, and then take your glass of wine to sit nearer to the open fires that roar in each of the rooms.

The kitchen is headed up by chef Luaan van der Watt, who has curated a menu that's typical of a gastropub, but with unexpected twists here and there.

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